

STAKEHOLDER ADVISORY COMMITTEE MEETING

Public Health - Seattle & King County
ML Stakeholder Meeting
July 11, 2007
9:30 am
QFC University Village Plaza

Attendees:	Michael Latham, Town & Country Market	Jane Dale, QFC
	Ken Hearing, Scott's Dairy Freeze	Char Rawlings, Wow Catering Co.
	Charles Easterberg, University of Washington	Lana George, University of Washington
	Sandy Shaw, Haggen Foods	Shane Erickson, Safeway
	Joe Graham, Washington State Department of Health	
	Doug Medbury, Renton Technical College	
	Mark Rowe, Food and Facilities Section Manager	
	Gary Kickbusch, Senior Food and Facilities	
	Donna Oberg, Public Health Project Manager for Nutritional Options in Restaurants	
	Bob Ruffner, HEI Food and Facilities	
	Jill Trohimovich, Senior Food and Facilities	
	Willie Allen, Health Education Consultant, Food Handler Card Program	
	Scribe: Deborah Gill	

1. Mark Rowe led the group in introductions.

2. Menu Labeling and Trans Fat - Donna Oberg – Mark Rowe:

Donna presented information on amendments to BOH Chapter 5.10 Nutrition Labeling and Artificial Trans Fat. These two ordinances will be heard at the Board of Health meeting on July 19, 2007.

Trans fat:

Donna and Mark discussed the proposed trans fat ordinance including timelines, implementation, and health inspector's role. Discussion followed with concerns expressed including timelines, costs, staff training, educational materials, enforcement, purchasing options and product availability. While committee members had both positive and negative comments on the new proposal, all members agreed the health and welfare of their customers was very important.

Menu Labeling:

Donna discussed the menu labeling ordinance, which requires food service establishments to show total number of calories, total number of grams of Trans fat, saturated fat, carbohydrates and total number of milligrams of sodium for standard menu items. The proposed ordinance would apply to food service chains with 10 or more establishments nationwide. These chain establishments are required to include said information to printed menus, or calories on menu boards with the additional nutritional information on pamphlets, brochures, posters or similar documents that are plainly visible to consumers at the point of ordering. A one year implementation period is proposed.

The committee had a number of questions and comments including costs, who the ordinance would apply to and how it would be implemented.

Both Mark and Donna advised the committee members that they could provide testimony at the Board of Health meeting on July 19th. Contact information was available on KC BOH legislation information hand out.

3. Service Animals in Food Service Establishments - Michael Latham

Michael distributed Town and County Market's "Policy and Procedures" for service animals. A lively discussion of service animals in food establishments followed. Thanks to Michael for the research.

4. Electronic Food Worker Training – Willie Allen

Willie continues to explore different on-line food worker card testing programs including options for test taking verification. He anticipates a decision will be made regarding on-line test taking sometime in 2008.

5. Next Meeting Date and Location:

Wednesday, September 12, 2007 @ 9:30AM – Millcreek Town & Country Store

Items for September's Agenda:

The committees mission and roles.